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LIST OF PUBLICATIONS AND PATENTS
OILSEEDS AND RELATED SUBJECTS

of the
Northern Utilization Research and Development Division
Peoria, Illinois

1956

PUBLICATIONS

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(When requesting reprints, please order by number)

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48. Need for Research on Soybean Oil Meal. L. L. McKinney and J. C. Cowan. Soybean Dig. 16 (6), 14-16 and 16 (7), 14-16, 18 (1956).
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^A Report of research work done by an outside agency under contract with the U. S. Department of Agriculture and supervised by the Northern Utilization Research and Development Division of the Agricultural Research Service.

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54. ^AStudies on Trichloroethylene-Extracted Feeds. II. The Effect of Feeding Different Levels of Trichloroethylene-Extracted Soybean Oil Meal to Young Heifers--Experimental Production of Chronic Aplastic Anemia. W. R. Pritchard, C. E. Rehfeld, W. E. Mattson, J. H. Sautter, and M. O. Schultze. University of Minnesota, St. Paul, Minnesota. Am. J. Vet. Research 17 (64), 430-437 (1956).
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PATENTS

(These patents are assigned to the Secretary of Agriculture.
Copies of patents may be purchased from the
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Coating Composition Stabilized with a Cyanoethylated Protein. L. L. McKinney, J. C. Cowan, and C. D. Evans. U. S. Patent 2,775,565. December 25, 1956.

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